



Dinner Buffet

Includes: Charcuterie, Selection of Two Appetizers, & Assorted Breads

Entrées — Choose Two

- Marinated Pork Tenderloin with Dry Sherry and Soy
- Pork Tenderloin with Apples and Leek Gravy
- Chicken Marbella — Oregano, Olive Oil, Olives, Capers, and Dried Plums
- Balsamic Chicken with Roasted Shallots
- Chicken with Peaches and Country Ham
- Chicken Piccata, Marsala, Caprese, or with Sundried Tomato and Artichokes
- Chile Rubbed Salmon with Local Honey Drizzle
- Beef Flank Steak with Seasonal Condiment (small events only)
- Beer Braised Beef Brisket
- Beef Tenderloin with Horseradish Sauce (additional charge)

Sides — Choose Two

- Salted Oven Roasted Potatoes
- Cheesy Potatoes
- Baked or Creamy Macaroni and Cheese
- Roasted Butternut Squash, Brussels Sprouts, and Red Peppers
- Roasted Brussels Sprouts with Crispy Pancetta
- Cauliflower Gratin with Leeks and White Cheddar
- Orzo Salad with Roasted Peppers, Mushrooms, & Asparagus
- Sugar Snap Peas Tossed with Walnut Oil
- Baby Green Beans with Toasted Almonds and Shallots
- Zucchini and Grilled Corn with Roasted Peppers
- Broccolini, Cauliflower, and Red Pepper Medley
- Tomato Carpaccio — Sliced Tomatoes with Caper Dressing and Fresh Basil

Salads — Choose One

- Spinach Salad with Blue Cheese, Apples, & Candied Pecans, Balsamic or Vidalia Onion
- Mixed Greens, Lentils, and Roasted Carrots with Maple Curry Dressing
- Arugula, Peach, Candied Pecans, Goat Cheese with Mustard Vinaigrette
- Mixed Greens, Mandarin Oranges, Sundried Cherries, Goat Cheese, Citrus or Balsamic
- Mixed Greens, Grilled Corn, Baby Tomatoes, Buttermilk Herb Dressing
- Mixed Greens, Artichoke Hearts, Kalamata Olives, Banana Peppers, Italian Vinaigrette
- Chopped Cabbage, Toasted Sesame Seeds & Almonds, Rice Vinaigrette

All menus include plates, napkins, cutlery, and cups

Vegan and Gluten Free options available upon request and may be an additional charge